

AMENDMENTS TO THE CLAIMS

The below listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A method of using hop acids as an antimicrobial agent for a food processing facility, comprising:

~~delivering the hop acids in detergents and cleansers for use in controlling microorganisms in a food processing facility, wherein mixing the hop acids are mixed with the a biodegradable detergent or a cleanser in an amount to inhibit microbial organisms; and~~

delivering the hop acids to the food processing facility.

2. (Original) The method of claim 1, wherein the microbial organisms are *Staphylococcus aureus* and *Listeria monocytogenes*.

3. (Original) The method of claim 1, wherein the hop acids are hexahydroisoalpha acids.

4. (Currently amended) A method of using hop acids as an antimicrobial agent, the method comprising incorporating hexahydroisoalpha acids ~~hop acids~~ into a food packaging material to control microorganisms.

5. (Canceled)

6. (Currently amended) The method of claim 4, wherein the microorganisms ~~microorganissms~~ are *Staphylococcus aureus* and *Listeria monocytogenes*.

7. (Currently amended) The method of claim 4, wherein the food packaging material ~~comprises~~ incorporates a 2% by weight volume of a hop extract containing about 9% hexahydroisoalpha acids HEXAHOP™.

8. (Currently amended) A food packaging material comprising that incorporates a hexahydroisoalpha acid hop acid in an amount to control inhibit a microbial organism.

9. (Currently amended) The food packaging material of claim 8, wherein the microorganisms are *Staphylococcus aureus* and *Listeria monocytogenes*.

10. (Currently amended) The food packaging material of claim 8, wherein the food packaging material comprises incorporates a 2% by weight volume of a hop extract containing about 9% hexahydroisoalpha acids HEXAHOP™.

11. (Canceled)

12. (Currently amended) A method of making a food packaging material comprising incorporating hexahydroisoalpha acids hop acids into a food packaging material.

13. (Currently amended) The method of claim 12, wherein the hop acid hexahydroisoalpha acids is in an amount to inhibit control a microbial organism.

14. (Previously presented) The method of claim 13, wherein the microbial organisms are *Staphylococcus aureus* and *Listeria monocytogenes*.

15. (Canceled).

16. (New) The method of claim 1, wherein the detergent is a biodegradable detergent.